

NAME OF VESSEL: MAASDAM
Port Everglades, FL 05/05/02 *Final score: 98*

Inspection details with violations, recommendations and corrective action.

Item No.	Description	Points Deducted
8	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	0

Site: POTABLE WATER

Deduction Status: N

Violation: THE INTERNATIONAL SHORE CONNECTIONS FOR FIRE/SPRINKLER WERE NOT FITTED WITH REDUCED PRESSURE ASSEMBLY BACKFLOW PREVENTION DEVICES. THESE ITEMS ARE ORDERED.

Recommendation: 5.7.1.1.3 The vessel shall provide a comprehensive cross- connection control program that provides safe connections to the potable water system through air gaps or appropriate backflow devices at the following locations, if present: (1) Potable water supply lines to swimming pools, whirlpool spas, hot tubs, bathtubs, showers, and similar facilities; (2) Photographic laboratory developing machines and utility sinks; (3) Beauty and barber shop spray-rinse hoses; (4) Potable water faucets where hoses are connected or can be connected by threaded or quick-connect outlets such as those serving tanks containing chlorine and other chemicals, and deck taps; (5) Garbage grinders and pulpers; (6) Mechanical warewashing machines; (7) Hospital and laundry equipment; (8) Air conditioning expansion tanks; (9) Boiler feed water tanks; (10) Fire systems; (11) Toilets; (12) Potable water, bilge, and sanitary pumps that require priming; (13) Freshwater or saltwater ballast systems; (14) Bilge or other waste water locations; (15) International shore connection; and (16) Any other connection between potable and non-potable water systems.

Action: Items have been ordered.

Item No.	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	0

Site: LIDO - CENTER BUFFET

Deduction Status: N

Violation: APPLES AND GRAPES WERE ON DISPLAY WITH NO SNEEZE SHIELD TO PREVENT PASSENGER CONTAMINATION. IN ADDITION, SOME OF THE GRAPES ON DISPLAY WERE VISIBLY SPOILED.

Recommendation: 7.3.3.6.1 Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means.
7.3.3.2.5 Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form.

Action: Fruit will be placed under food guard. Spoiled grapes were removed.

Item No.	Description	Points Deducted
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20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	0
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Site: CREW MESS

Deduction Status: N

Violation: THE MILK MACHINE DISPENSING TUBE WAS APPROXIMATELY 3 INCHES LONG.

Recommendation: 7.4.5.3.2 The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than 3 centimeters (1 inch) protruding from the chilled dispensing head.

Action: Crewmembers have been reminded that the tube from the bulk milk container must be no longer than 1 inch.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1

Site: MAIN DISHWASHING

Deduction Status: Y

Violation: THE DOOR TO THE PLATE WARMER CABINET WAS DAMAGED.

Recommendation: THE DOOR SHALL BE REPLACED.

Action: Door will be repaired.

Site: FOOD SERVICE-GENERAL

Deduction Status: Y

Violation: AT LEAST 10 REFRIGERATORS, 2 FRYERS, AND 1 AUTOMATIC POT WASH MACHINE WERE OUT OF ORDER. STAFF STATED SOME OF THE EQUIPMENT HAD BEEN OUT OF ORDER FOR SEVERAL MONTHS.

Recommendation: 7.4.3.1.1 Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to maintain specified potentially hazardous food temperatures. Equipment shall be maintained in good repair.

Action: Awaiting spare parts. Some that were delivered were incorrect. In progress.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

Site: MAIN DISHWASHING

Deduction Status: N

Violation: ONE FINAL RINSE NOZZLE ON THE AUTOMATIC DISHWASHER WAS CLOGGED.

Recommendation: 7.5.4.1.1 Warewashing equipment shall be maintained in good repair and proper adjustment including: (1) Warewashing equipment shall be maintained in a state of repair and condition that meets the standards of the materials, design, and construction of these guidelines. (2) Water pressure, and water temperature measuring devices shall be

maintained in good repair and be accurate within the intended range of use.
Action: Nozzle has been unclogged.

Item No.	Description	Points Deducted
29	Facilities convenient, accessible, designed, installed	0

Site: CROW'S NEST BAR

Deduction Status: N

Violation: THE DISTANCE FROM THE FAR END OF THE FRONT BAR PREPARATION COUNTER TO THE HAND WASH STATION WAS 37 FEET. THE NEARER SINK WAS IN THE PANTRY AND REQUIRED PASSAGE THROUGH A CLOSED DOOR. THE NEW HAND WASH SINK HAS BEEN ORDERED.

Recommendation: 7.7.1.1.2 The hand washing facility shall be located within 8 m (25 feet) of all parts of the area and should not be located in an adjacent area that requires passage through a closed door.

Action: A sink has been ordered and will be installed when it arrives.

Site: OCEAN BAR

Deduction Status: N

Violation: ACCESS TO A HAND WASH SINK FROM THE FRONT BAR REQUIRED PASSAGE THROUGH A CLOSED DOOR TO THE PANTRY BEHIND. A NEW HAND WASH SINK HAS BEEN ORDERED.

Recommendation: 7.7.1.1.2 The hand washing facility shall be located within 8 m (25 feet) of all parts of the area and should not be located in an adjacent area that requires passage through a closed door.

Action: A sink has been ordered and will be installed when it arrives.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

Site: FOOD SERVICE-GENERAL

Deduction Status: Y

Violation: RECESSED OR MISSING TILE GROUTING WAS NOTED IN SEVERAL AREAS.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: There is an ongoing program to re-grout. Areas noted during the inspection will be addressed.

Item No.	Description	Points Deducted
36	Lighting provided, shielded	0

Site: LIDO BUFFET – PORT AND STARBOARD

Deduction Status: N

Violation: THE ARTIFICIAL LIGHT LEVEL ALONG THE HOT COOKING COUNTERS AND EQUIPMENT WAS BELOW 20 FOOT CANDLES AND COULD NOT BE RAISED TO THAT LEVEL FOR CLEANING.

Recommendation: 7.7.5.1.1 The light intensity shall be at least 220 Lux (20 foot candles) on food preparation surfaces, and at a distance of 75 centimeters (30 inches) above the deck in food preparation areas, hand washing facilities, warewashing areas, equipment, and utensil storage, pantries, toilet rooms, and consumer self-service areas.

Action: The wattage of the light bulbs will be increased.

Item No.	Description	Points Deducted
9999	Miscellaneous	0

Site: FOOD SERVICE-GENERAL

Deduction Status: N

Violation: OVERALL FOOD TEMPERATURES, FOOD HANDLING PRACTICES, REFRIGERATION TEMPERATURES, AND FACILITY CLEANLINESS WERE OUTSTANDING.

Recommendation:

Site: COMMENT

Deduction Status: N

Violation: MANY CORRECTIONS WERE MADE FROM THE PREVIOUS INSPECTION. THE INTEGRATED PEST MANAGEMENT PROGRAM, MEDICAL, POTABLE WATER, AND BARS WERE WELL MANAGED WITH GOOD DOCUMENTATION OF ACTIVITIES.

Recommendation: